

Apricot Balsamic Pork Chops

Ingredients

1/4 c Apricot Jam
1/4 c Balsamic Vinegar
2 T Dijon Mustard
1/2 t Red Pepper Flakes
2 clv Garlic (minced)
1/4 c Water
1/4 c Chicken Broth
5 Thyme Sprigs
1 t Salt
1/2 t Ground Black Pepper
1/2 t Garlic Powder
2 T Unsalted Butter
2 lb Pork Chops

Instructions

1. In a medium bowl, whisk together apricot jam, balsamic vinegar, mustard, red pepper flakes, garlic, water, and chicken stock. Set aside.

2. In a 12-inch cast iron skillet, melt 2 tablespoons of butter and turn the heat onto high. Season pork chops with salt, garlic powder, and pepper on both sides then place into hot skillet and brown both sides.

3. Remove pork chops then turn the heat to low. VERY CAREFULLY pour the sauce into the skillet. It will hiss and bubble and spit so be extremely careful. Scrape up the bits on the bottom.

4. Place back onto medium-high heat and add the pork chops back in along with sprigs of thyme. Simmer in sauce until fully cooked through and sauce has thickened, about 12-15 minutes,

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depending how thick your pork chops are. Serve with generous amount of sauce on top!